

Seal with tape. Do not staple.

# Thank you for your business!

We trust you will find this new  
Breader/Blender/Sifter  
to be quiet, efficient, and durable.

**Please return this completed page.  
The owner is required to return this product  
registration information immediately.**

The model and serial numbers are stamped on the nameplate  
located next to the machine's controls.  
Double sifter tables have two different serial  
numbers - please list both. Please print clearly.

-----Second Fold Line-----

Place  
stamp  
here



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**(855)632-3373**  
**Fax (573)896-9583****

-----First Fold Line-----Seal with tape-----Do not staple-----

Store Name: \_\_\_\_\_ Store I.D.#: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State/Province/Region: \_\_\_\_\_

Country: \_\_\_\_\_ Postal Code: \_\_\_\_\_

Telephone: \_\_\_\_\_ Fax: \_\_\_\_\_

Store Owner: \_\_\_\_\_

Model: \_\_\_\_\_ Serial Number(s): \_\_\_\_\_

\_\_\_\_\_

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# BREADER/BLENDER/SIFTER

Operation, Maintenance, and Warranty

**for Model Numbers beginning with:**  
**KD-AST**

Read this manual thoroughly before operating machine.  
The model and serial numbers are on the data plate mounted on the machine.  
Record the model and serial numbers below.  
Breeding tables with two machines will have two serial numbers.  
Refer to these numbers in any correspondence with KitDel.

Model \_\_\_\_\_

Serial Number(s) \_\_\_\_\_

Note: All procedures listed on these pages are general use guidelines.  
Please refer to your company procedures for exact instructions.

## **IMPORTANT SAFETY INSTRUCTIONS**

Read all instructions before operating. When using electrical appliances, basic safety precautions must be followed. Use this appliance only for its intended use as described in this manual. Verify that appliance is properly installed and electrically grounded by a qualified technician in accordance with local electrical codes. Do not attempt to repair or replace electrical components. A qualified technician should complete all servicing to these components. Before performing any service, disconnect the machine's power supply. Never wear loose-fitting or hanging garments while using any appliance. Ties, necklaces, etc. may catch on moving parts...possibly causing injury.

**CAUTION** - Risk of fire and/or electrical shock. Replace only with manufacturer's cord set:  
120 volt unit uses part number B319-KD-AST

## **DO NOT SPRAY MACHINE WITH WATER**

Machine is designed to shed water & dust; however, **IT IS NOT WATER PROOF.**

# OPERATION

(Numbers in parenthesis refer to the Parts List and Parts View Drawing)

## ASSEMBLY:

- Begin each day with all components clean and thoroughly dry.
- Place lug (4) and dough ball pan (2) in slide out rail (35).
- Position sifter screen (17) so that the end with pivot pin is located away from the motor compartment.
- Install brush (14), mating end with square hole onto square drive coupling (18) and press brush towards motor until opposite end of brush shaft clears pivot pin located on sifter screen (17). Center brush shaft hole on pivot pin then release brush. Rotate brush by hand to assure proper installation.
- Place brush cover/lug support (16), flat side up, over brush (14) so that brush cover hole is away from motor compartment.
- Place lug with hole (3) into sifter enclosure, aligning lug hole with brush cover hole. Install lug plug (1) over hole in lug.

## BLENDING:

- Place flour and spices in top lug (3). Press start button (24). While brush (14) is in motion, remove lug plug (1) and push breadings slowly through lug hole.
- Replace lug plug (1) over hole in top lug (3). After breadings has passed through sifter screen (17) and brush (14) has stopped rotating, remove bottom lug (4) and pour breadings into top lug (3).
- Replace lug (4) in slide out rail (35) and push tightly against backstop. Repeat steps for second blending of breadings.

## SIFTING:

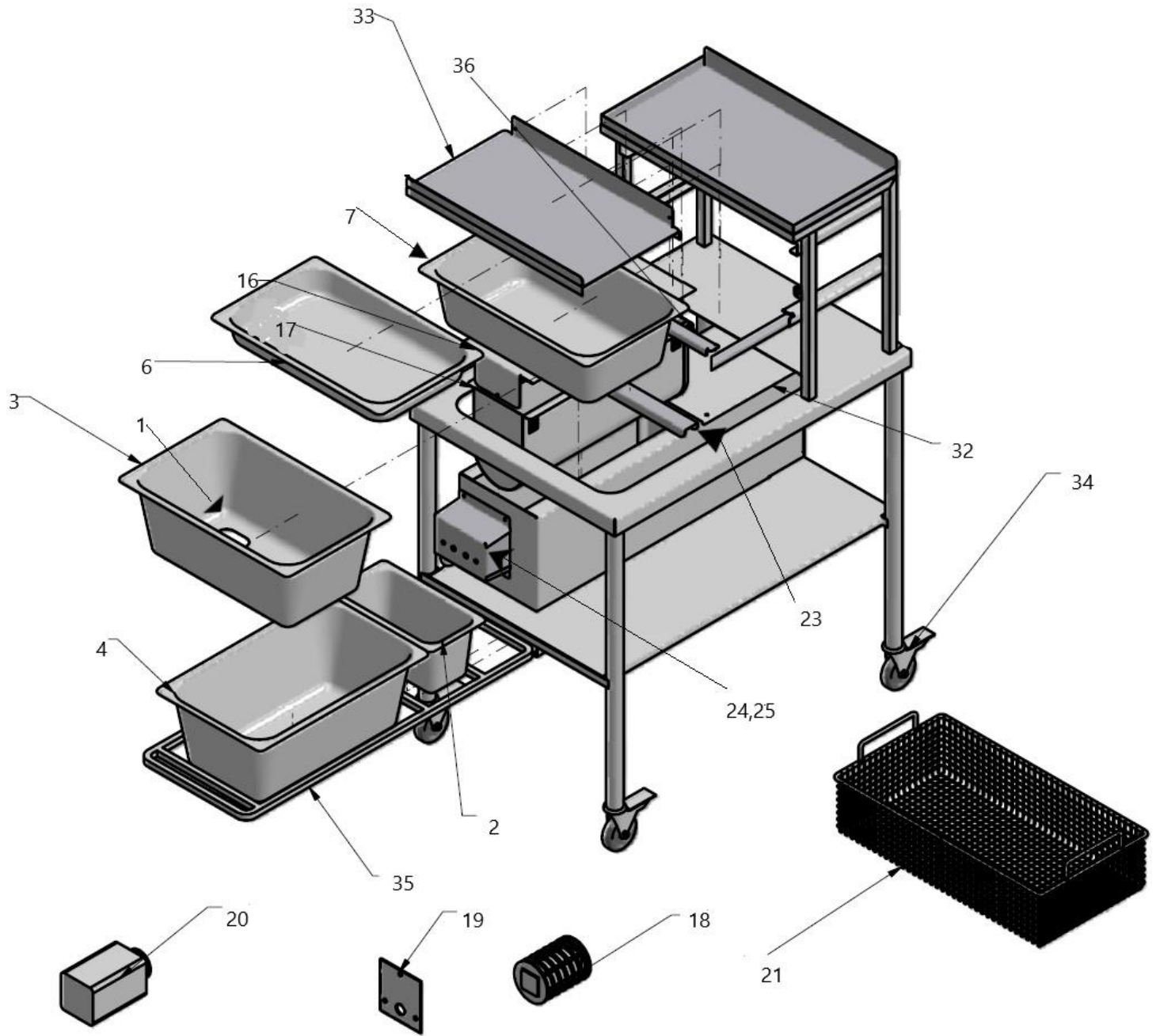
- Sifting is required after dough balls form during hand breadings of product. Press start button (24). While brush (14) is in motion, remove lug plug (1) and push breadings slowly through lug hole.
- Replace lug plug (1) over hole in top lug (3). After breadings has passed through sifter screen (17) and brush (14) has stopped rotating, remove bottom lug (4) and pour breadings into top lug (3).
- Replace lug (4) in slide out rail (35) below. Occasionally empty dough ball pan (2) into trash. Repeat above steps as often as needed.

# DAILY CLEANING

(Numbers in parenthesis refer to parts view drawings)

- Always disconnect power supply when servicing or cleaning machine. **NEVER SPRAY MOTOR COMPARTMENT WITH WATER.**
- Remove lugs (3,4,6&9), lug plug (1), brush cover (16), brush (14), sifter screen (17), and dough ball pan (2). Take all items to wash sink.
- Clean table and sifter enclosure with a towel soaked in detergent/water solution. Be sure to clean all crevices. Wipe off soapy solution using water rinsed towel until all surfaces are clean. Soak towel in sanitizing solution (or bleach/water solution) and wipe all surfaces thoroughly.
- In wash sink, spray all removed items with hose to dislodge any breadings. Soak all components in dish washing detergent and water solution.
- NEVER soak or rinse brush (14) in hot water, it may damage bristles. Use warm water only. Brush can be cleaned by using a round brush to remove soil.
- After cleaning brush (14), rinse detergent solution and soak in sanitizing solution for five minutes.
- After soaking, remove the brush (14) and shake away excess moisture. Place brush on square post (20) located on top of table, by standing on end. Allow to fully air-drying before reinstalling brush (14).
- Clean the sifter screen (17) and brush cover (16) in the detergent/water solution with a towel or scrub pad if required. Rinse off detergent solution. Soak items in sanitizing solution for one minute.
- Dough ball pan (2) and replace in sifter. Reinstall sifter screen (17). Place brush cover (16) on tabletop. Allow all components to thoroughly dry before re-using.
- Clean the lugs (3,4,6&9) and lug plug (1) in sink with towel or scrub pad if required. Rinse off detergent solution. Place items in sanitizing solution and soak for one minute. Place items upside down on tabletop to air-dry. Allow all components to thoroughly dry before re-using.

# KD-AST PARTS VIEW



# PARTS LIST

(SOME OF THE LISTED PARTS BELOW ARE NOT SHOWN IN THE DIAGRAM)

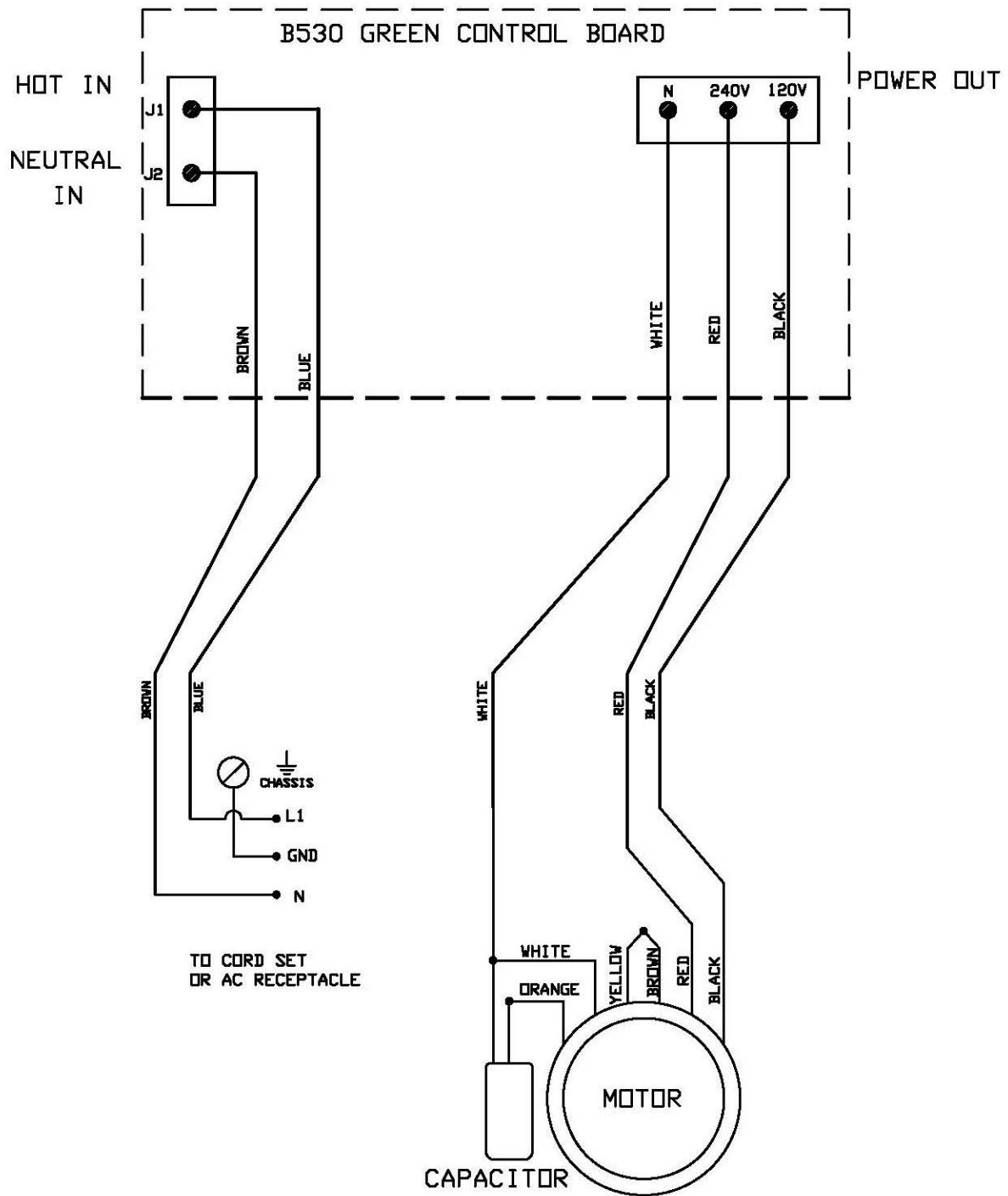
ITEM	PART #	DESCRIPTION [NOMINAL SIZE]
1	B101	LUG PLUG, PLASTIC
2	B104	DOUGH BALL PAN, STAINLESS - [6"(152mm) X 12"(305mm)]
3	B105	8"(203mm) DEEP PAN WITH HOLE, STAINLESS – [20"(508mm) X
4	B106	8"(203mm) DEEP PAN WITHOUT HOLE, STAINLESS- [20"(508mm) X 12"(305mm)]
5	B107	1/1 PAN COVER, STAINLESS – [20"(508mm) X 12"(305mm)]
6	B109	4"(102mm) DEEP PAN WITHOUT HOLE, STAINLESS – [20"(508mm) X 12"(305mm)]
7	B116	6"(152mm) DEEP PAN WITHOUT HOLE, STAINLESS- [20"(508mm) X 12"(305mm)]
8	B117	PARALLEL SHAFT GEAR MOTOR - 115/230 VOLT, 50/60 Hz
9	B119	POWER CORD, NEMA 5-15 PLUG - 120V USA & CANADA [96" (2438mm)]
10	B121	INSTRUCTION LABEL
11	B145	RECEPTACLE–UNIVERSAL 120/240V THREE-PRONG MALE WITH NOISE FILTER
12	B146	P-SHAPED PLASTIC CLIP TO AFFIX POWER CORD TO SIFTER
13	B147	S/S A/C RECEPTACLE HOOD
14	B150S	SIFTER BRUSH ASSEMBLY, BLACK BRISTLES, 20.75" LONG
15	B171	USER'S MANUAL
16	B201S	BRUSH COVER/LUG SUPPORT (FOR UNITS W/ B150S & B160S)
17	B202S	SIFTER SCREEN W/O NOTCHED END (FOR UNITS W/ B150S & B160S)
18	B206	DRIVE COUPLING ASSEMBLY FOR BBS-U
19	B207	MOTOR COMPARTMENT SEAL
20	B219	BRUSH POST (LOCATED ON TOP OF TABLE)
21	B228	RECTANGULAR FULL SIZE S/S BASKET
22	B319	COILED POWER CORD,NEMA 5-15 PLUG 120V USA & CANADA [24" 610mm]]
23	B328	BATTER DRIP CAP (1.5"X15")
24	B530	CIRCUIT BOARD TIMER RELAY - 120/240 VOLT, 50/60 Hz
25	B531	CONTROL PANEL OVERLAY
26	B400	FLAT WASHER - MOTOR COVER
27	B401	LOCK WASHER - MOTOR COVER
28	B403	BOLT - MOTOR ASSEMBLY
29	B404	LOCK WASHER – MOTOR ASSEMBLY
30	B405	SCREW - MOTOR COVER
31	5002420-1	LOWER SHELF STOP TABS
32	5002420-019	S/S MOTOR COMPARTMENT COVER
33	5002420-039	SLIDE SHELF
34	5002420-061	3.5" LOCKING CASTER
35	5002420-077	S/S SLIDE OUT FRAME (HOLDS B106 & B104)
36	5002420-321	PAN DIVIDER BAR

# **PROBLEM SOLVING GUIDE**

Many problems have a simple solution. Please use this guide to help resolve operational difficulties. Contact KitDel if unable to correct any problem.

<b><u>PROBLEM</u></b>	<b><u>POSSIBLE SOLUTIONS</u></b>
<i>Flour on floor.</i>	Push slide rail with bottom lug tight against backstop. Check dough ball pan level, empty if full.
<i>Dough balls in sifted breading.</i>	Check proper position of brush cover. Check dough ball pan level, empty if full. Check that pivot pin end of screen is positioned tight against sifter enclosure. Inspect screen for damage, replace if necessary.
<i>Excessive flour in dough ball pan.</i>	When brush is new (first few days of operation) this is normal until brush develops a set. For first few days push flour into brush area slower. Verify that holes in brush cover and in top lug are at opposite end of screen from motor compartment. Brush may be worn out, replace with new brush.
<i>Brush and/or screen clogged with flour. Brush not in proper contact with screen.</i>	Make certain that the brush and sifter screen are thoroughly dry before use. Check brush for flattened bristles. If evident, wash brush in hot water and air-dry on brush post in vertical position. (Never lay brush in flat position to dry). This is recommended only as a procedure to straighten flattened bristles. Usually bristles should not be subjected to hot water. If this fails to cure the problem, replace brush. (Note: daily cleaning and thorough, proper drying extend brush life). Brush may be worn out, replace with new brush.
<i>Dough balls in sifter screen. Motor will not operate.</i>	Check dough ball pan, empty if full. Check power source (plug, circuit breaker, frayed wires, etc.). Verify proper mechanical motion of start push button. Have qualified technician check operation of components.

# ELECTRICAL SCHEMATICS





# **TERMS AND CONDITIONS**

## **DAMAGED SHIPMENTS**

Notify carrier in event of damaged shipments, whether apparent at time of delivery or concealed damage discovered after unpacking. File complaint with the carrier as the customer will be responsible for collection of damage claims. KITDEL retains no liability for damaged goods once the goods ship from our dock.

## **RETURNS**

No returns will be accepted without written approval from KITDEL. All returned shipments must be freight prepaid and are subject to handling or re-stocking charges.

## **WARRANTY**

KITDEL warrants that the KITDEL Breader/Blender/Sifter shall be free from original defects in workmanship and material provided the same has been properly stored, installed, serviced, maintained, and operated. KITDEL extends this warranty to the original purchaser only. This warranty specifically covers the mechanical and electrical components that constitute the drive system of the machine.

This warranty provides non-prorated replacement of defect components and labor coverage. This warranty begins on the date of initial use or 60 days from the date of shipment from our factory, whichever occurs first. The parts warranty is in effect for the period of 12 months. The labor warranty is in effect for the period of 90 days.

The end user is required to register ownership of this product with KITDEL by returning the warranty card supplied with the machine. This warranty shall be null and void if the product is not immediately registered with KITDEL.

Notify KITDEL of any performance failure. Specify model and serial number of the product when contacting KITDEL. KITDEL personnel will assist in evaluating the cause of failure, ship any necessary replacement components, and authorize a service agency call. Replacement components will be provided and shipped at no cost (via least expensive route) to the end user provided that the end user returns the defective component within two weeks (if required by KITDEL). KITDEL reserves the right to test and evaluate the failed component to determine whether the failure is covered by this warranty. If KITDEL does not receive defective components within two weeks of replacement component shipment (if required by KITDEL) or if the failure is determined not to be covered under this warranty, KITDEL will invoice the end user for the replacement component, shipping costs, and labor charges if applicable.

KITDEL is not responsible for any damages due to removal or any expenses incurred for installation of replacement component including but not limited to travel time, fuel charges, etc. KITDEL is not liable for any other expenses or costs due to the non-performance of the product including shipping costs on the mandatory return of defective product or component. The buyer assumes all risks and liability for results of use of product. This warranty does not apply to products that have been misused, subjected to negligence or accident, or altered/repared in any way so as to affect the product's performance or reliability. The brush assembly is excluded from warranty coverage. Nor does this warranty apply to any peripheral components such as lugs, plugs, pans, pots, baskets, or other items that may be bundled in a package with the Breader/Blender/Sifter.